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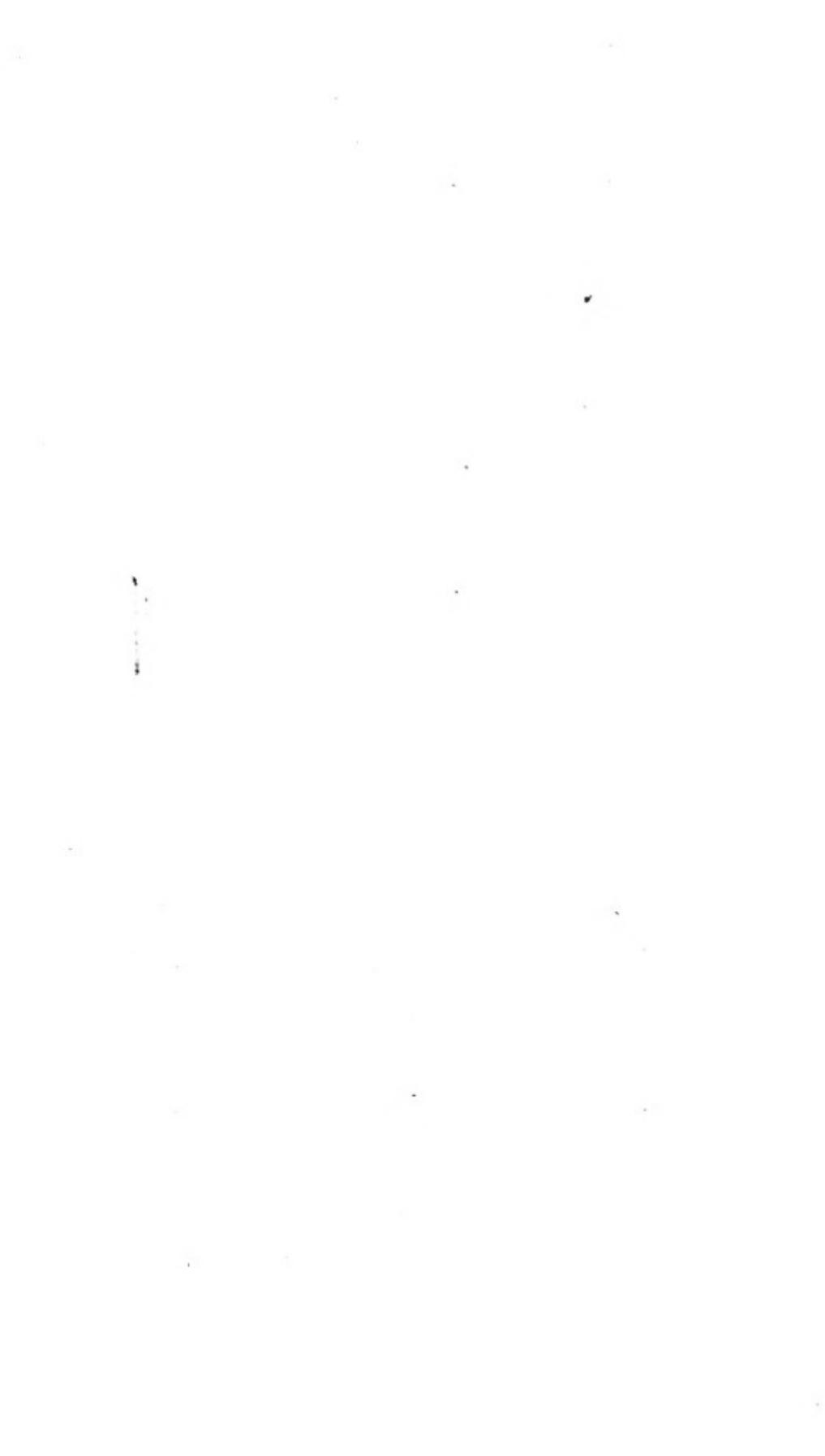
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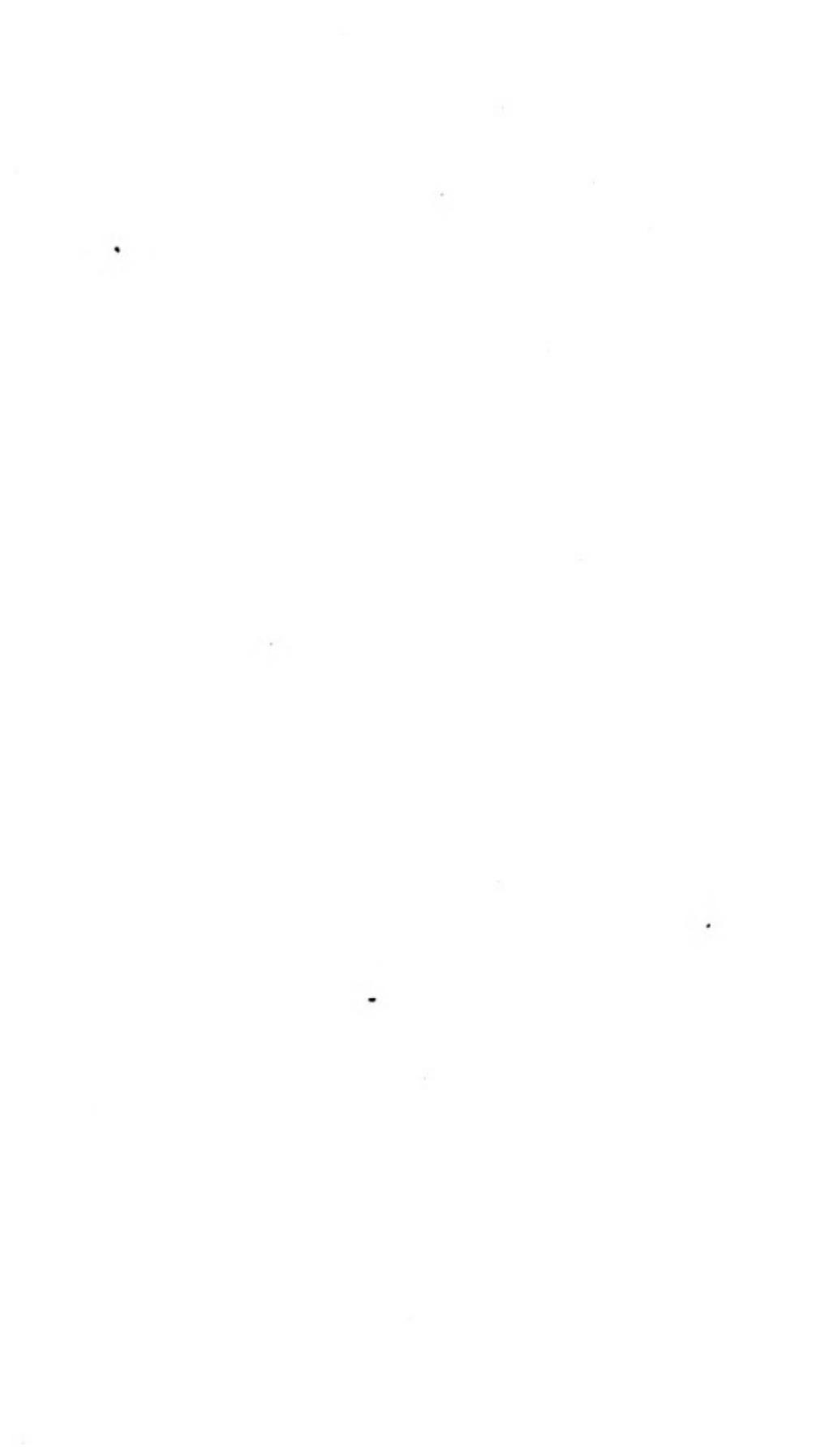
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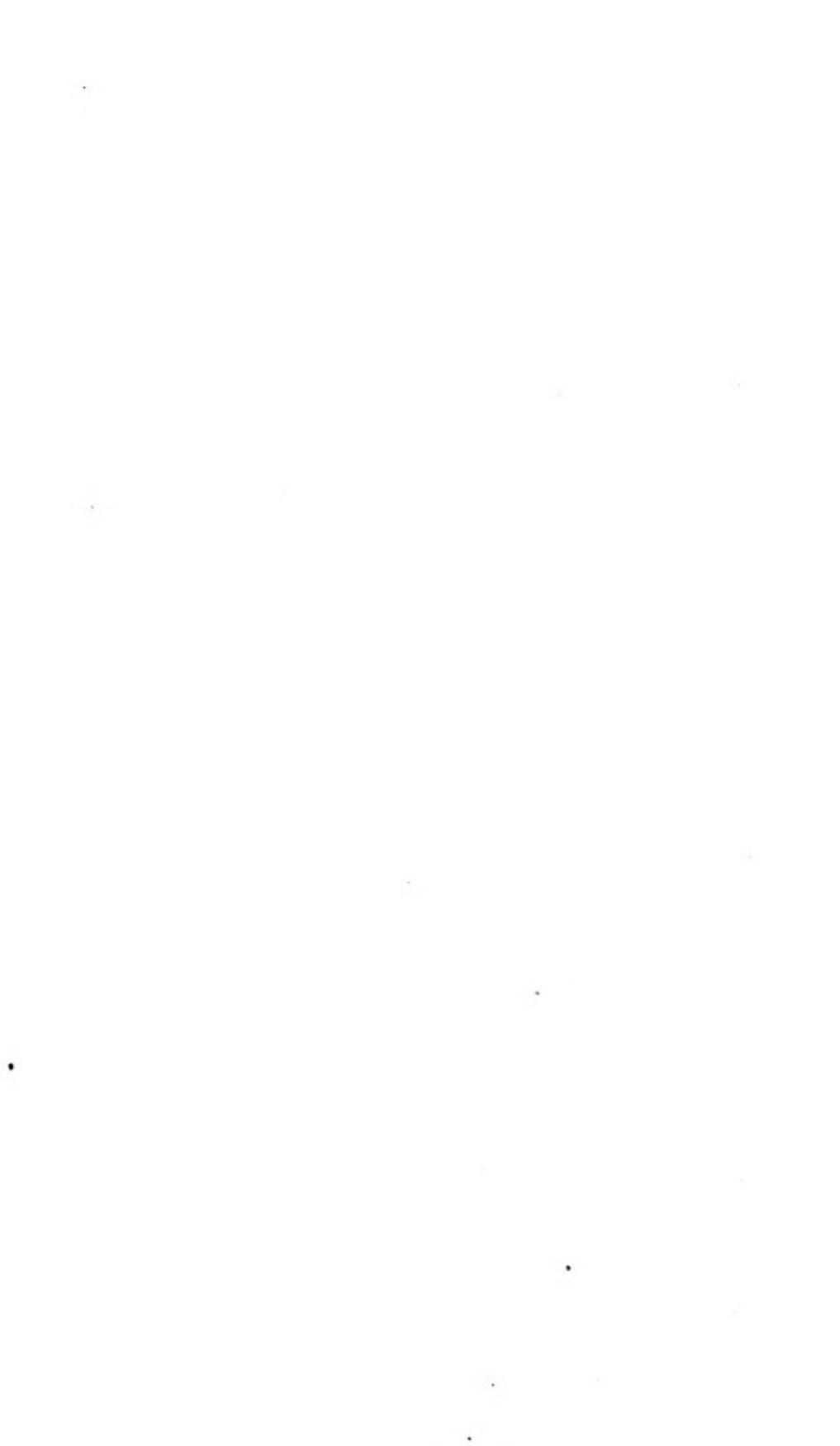
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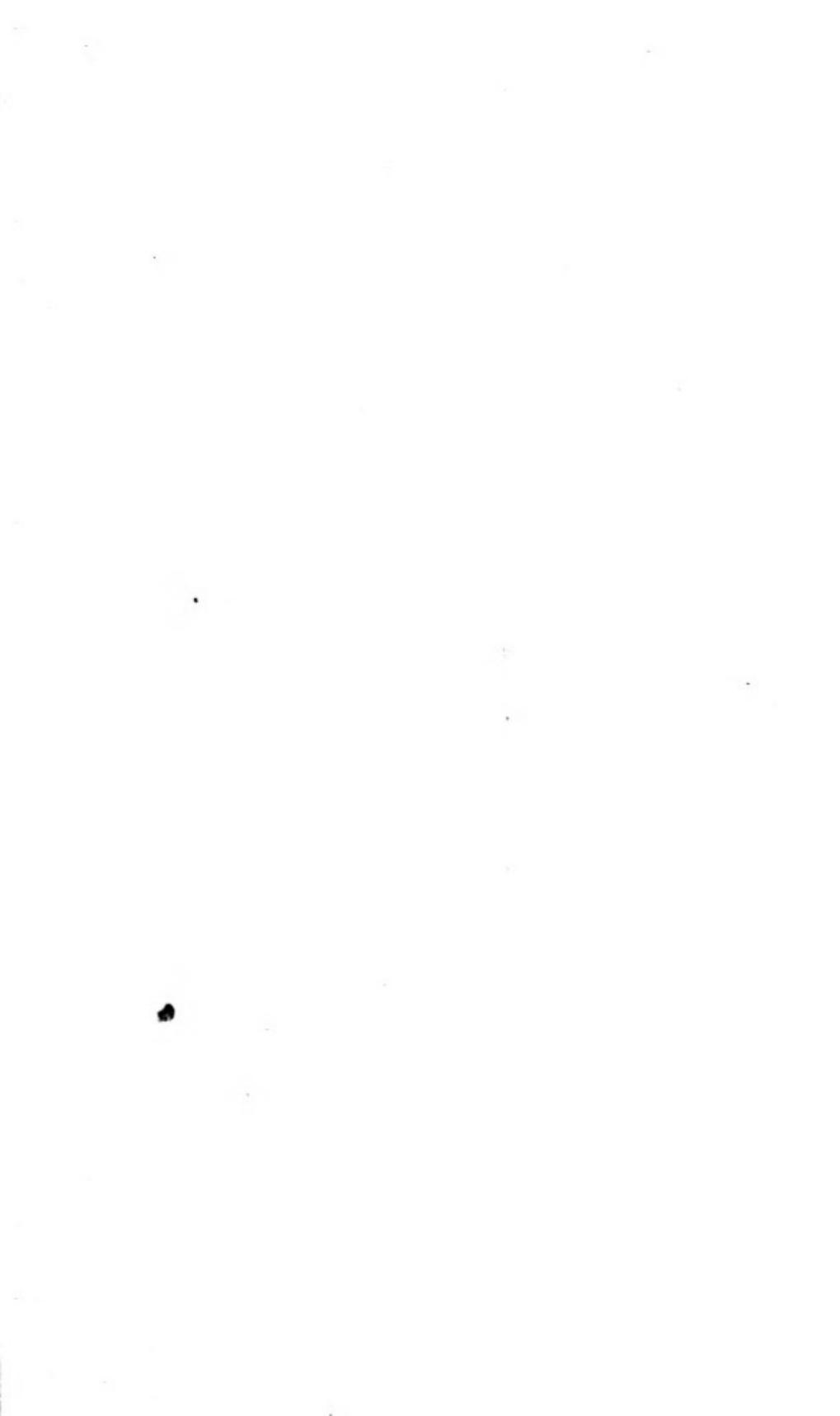
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THE
PRACTICAL
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FOR

FAMILIES,

CONFECTIONERS AND BAKERS.

—
✓ BY
C. L. QUINN.
—

CINCINNATI:

1879.

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1879.

CENTRAL BOOK CONCERN,
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PREFACE.

Having had many years' experience as a baker and confectioner, I claim to understand the business in all its branches.

Every recipe contained in this work is a genuine and well-proportioned mixture that contains nothing but what is essential to its perfection. The ingredients have been tested thousands of times, and every one can use them with the assurance that, if the directions are observed, the result will be satisfactory.

There are many books of recipes that have been compiled, not by persons practically acquainted with the business, but by mere *book makers*, and are filled up with many worthless recipes that are not reliable, either for their ingredients or their proportions. This book is free of all such untried and impracticable mixtures, and is valuable for not only what it does, but what it does *not*

contain. Follow the directions here given, and you will be sure not to waste time and ingredients on worthless mixtures, but have an article worth eating.

I use carbonate of ammonia for raising many of my fine cakes—an essential ingredient for a perfect cake.

There are many recipes in this book of great value to families, as well as to bakers and confectioners, that have been sold for ten dollars each, and that are now published for the first time.

May, 1879.

C. L. QUINN.

PRACTICAL RECIPES.

APPLE DUMPLINGS.

Two quarts of sliced tart apples.

Four ounces of coffee sugar,

Two ounces of fresh butter,

Ten table-spoons of water,

Ten drops of essence of lemon,

One tea spoon of ground cinnamon.

Mix the above ingredients together, and put them in common pie-crust dough; make the size of a good apple, then wrap them each in nice clean thin muslin, and put in pot of boiling water, and steep fifteen or twenty minutes

CREAM DIP FOR DUMPLINGS.

One pint of sweet milk,
Two ounces of white sugar,
One teaspoon of vanilla.

STRAWBERRY ROLLS.

One quart of strawberries picked over,
Four ounces of white sugar,
Use common pie-crust dough.
Roll the dough thin and long, and spread with strawberries and sugar one layer thick; then roll all up together, and wrap in clean thin muslin, then put it into a pot of boiling water, and steep for one-half hour.

CREAM DIP FOR THE ROLLS.

One pint of sweet cream,
Two ounces of white sugar,
One teaspoon of essence of vanilla.

WHEAT BREAD.

One and a half gallons of potato yeast,

One quart of lukewarm water,

Three pounds of flour.

Mix the above ingredients together,
and let raise two hours; then add to it

One-half gallon of lukewarm water,

One teaspoon of salt,

Four pounds of sifted flour.

Then mix the above together well,
and let raise one hour and one-half;
then make into loaves and put in pan
close together; then let raise one hour,
then put into an oven and bake thirty
minutes. Bake in moderate quick oven.

RYE BREAD.

One and a half gallons of potato yeast,

One quart of lukewarm water,

Three pounds of rye flour,

One pound of white flour.

Mix the above ingredients together,

and let stand two hours to raise; then add to the above mixture

One-half gallon of lukewarm water,
One tablespoon of salt,
One tablespoon of caraway seed,
Four pounds of rye flour.

Mix together and let raise two hours, then make into loaves and put close in pan and let raise one hour; then put into oven and bake thirty minutes. Bake in a moderate quick oven.

BROWN BREAD.

One-half gallon of potato yeast,
One pint of warm water,
Three pounds of white flour.

Mix the above ingredients together, and let raise two hours; then add

One quart of lukewarm water,
One table-spoon of salt,
One-half pint of New Orleans molasses,

One table spoon of lard,

Four pounds of brown flour.

Mix the above together well, and let raise two hours; then make into loaves, and put into pan three inches apart, then let raise one hour, then put into a moderate hot oven and bake thirty minutes.

BOSTON BROWN BREAD.

One pint of potato yeast,

One quart of New Orleans molasses,

Two quarts of water,

Two ounces of saleratus,

One gallon of corn meal,

One-half gallon of brown flour.

Mix the above ingredients together well, then put into cup pans with lids, and put in oven and bake six hours in a very slow oven.

OLD FASHIONED CORN BREAD.

One teaspoon of soda,
One gallon of corn-meal well scalded,
Four eggs well beaten,
One teaspoon of salt,
Four ounces of fresh butter,
Two ounces of white sugar,
Two ounces of pork cracklings,
One-half pint of sweet milk,
Three pounds of corn meal.

Mix the above ingredients together and put into a pan, and let stand for one-half hour; then put into oven and bake *one hour*. Bake in a moderate hot oven.

COMMON CORN BREAD.

One-half gallon corn-meal scalded,
Two table-spoons of butter,
Three eggs well beaten,
One-fourth pint sweet milk,

One teaspoon of salt,
Two teaspoons of sugar,
One-half teaspoon of soda,
Two pounds of corn-meal.

Mix well and bake in quick oven.

Bake forty minutes.

LIGHT BISCUITS.

One quart of potato yeast,
One-half pint of warm water,
Two and a half pounds of flour.

Mix the above ingredients together well, then let stand two hours to raise; add

One quart of warm water,
One teaspoon of salt,
Two teaspoons of butter,
Two and a half pounds of flour.

Mix together well, and let raise two hours; then cut into biscuits and put in pan close together, and let raise one hour; then bake in a moderate hot oven fifteen or twenty minutes.

BAKING POWDER BISCUITS.

Four pounds of flour,
One and a half pounds of lard,
One quart of sour milk,
One ounce of baking powder,
One teaspoon of salt.

Mix the above ingredients together well; then roll out the dough and cut in biscuits, and place in pan close together, and bake immediately in a moderately hot oven ten minutes.

BUTTERMILK BISCUITS.

Four pounds of flour,
One-half pound of lard,
One and a half pints of buttermilk,
One teaspoon of soda,
One teaspoon of salt,
Three eggs well beaten.

Mix the above ingredients together well; then roll out and cut in biscuits,

and put close in pan, and bake as soon as possible in a moderate hot oven.

BAKING POWDERS.

Five ounces of tartaric acid,

Six ounces of bycarb. soda

Two pounds of flour sifted.

Pulverize well together these ingredients, then put into a tin box or can, and keep closed tight to prevent evaporation. Use about one-third more in quantity of this kind than you would of any other kind of baking powder.

ICE CREAM CANDY.

One quart of water,

Five pounds of crushed sugar,

One pound of unsalted butter,

One-half ounce cream tartar,

One teaspoon of essence of vanilla.

Boil the above ingredients until you can make a thick hard wax by taking

your finger and dipping it into the kettle and then dipping it into a cold vessel of water, and if it cracks and snaps like glass it is done. Then pour it on a slab of marble to cool. When sufficiently cool pull it over a large hook driven in the wall; pull till it becomes very porous, then make in sticks for use.

BUTTER SCOTCH CANDY.

Three pounds of New Orleans sugar,
Three pounds of maple sugar,
Three-fourths pound of fresh butter.
One quart of water,
One teaspoon of cream tartar,
Two teaspoons of essence of wintergreens.

Boil until you can make a small piece crack like glass, then pour it on a marble slab to cool. When it is sufficiently cool, cut into sticks while on the marble; wrap in paper for use.

HOAR HOUND CANDY.

One quart of water,
Four pounds of brown sugar,
One-fourth ounce of cream tartar,
One ounce of hoar hound tea.

Boil the candy until it cracks in a tumbler of water; then pour on stone, and cut into sticks for use.

MAPLE SUGAR CAKES.

One quart of water,
Four pounds of maple sugar,
One-half gallon of maple molasses.

Boil until it will snap like glass; then set it off of the fire and stir five minutes; then pour it into small cup pans or rims. When cool it is ready for use.

COMMON WAX CANDY.

One quart of water,
Three pounds of brown sugar,

One quart of New Orleans molasses.

Boil the same as above; when done pour on marble stone to cool; then pull until very porous and cut in sticks for use

COCOANUT PASTE CANDY.

One quart of water,

Four pounds of extra C sugar,

One cocoanut grated.

Boil the ingredients until quite done; then mix the cocoanut and set off the fire, and mix until perfectly cool; then put into pan or mold to dry. The same mixture makes chocolate candy, when chocolate is *added instead of cocoanut*.

COCOANUT DROPS.

One quart of grated cocoanut,

One pound of pulverized sugar,

Four eggs well beaten,

One teaspoon of essence of lemon.

Mix these ingredients together; then drop on greased paper the size of a hickory nut; then bake in a very slow oven.

ALMOND CANDY.

One quart of water,
Eight pounds of pulverized sugar,
One pound of ground almonds,
One teaspoon of cream tartar,
Ten drops of oil of vanilla,
Ten drops of oil of rose,
Ten drops of oil of almonds,
Ten drops of oil of aniseed.

Boil the sugar until quite done; then add the almonds, and when you pour it on the marble, then add the combination of oils and pull for three minutes; then cut into sticks for use.

ICED TEA.

Two gallons of water,
Two ounces of young hyson tea,

One-half lemon sliced.

Bring the water to a boil; then put in the tea and the half lemon, and let it boil about ten minutes quick; take it off and add four ounces of white sugar, then strain it through a Swiss sieve into an earthen or stone vessel. When cool it is ready for use.

PINEAPPLE CANDY.

Four pounds of white sugar,

One teaspoon of cream tartar,

One quart of water,

Ten drops of oil of pineapple.

Boil the candy until it cracks in a tumbler of water; then pour on marble stone to cool; flavor while on stone. When cool, pull until porous, then make in round cake, and color top with anoline.

ICING FOR CAKES.

One pound of sugar pulverized,
Three whites of eggs well beaten,
One teaspoon of cream tartar,
One-half teaspoon of tartaric acid.

Beat the whites of the eggs together well, and sift in the sugar gently through a Swiss sieve; then add the other ingredients, and beat them very well. Use a paper funnel for icing and ornamenting designs.

CRULLER RECEIPT.

One quart of sweet milk,
Three pounds of flour,
One-half pound of butter,
One-half pound of lard,
One pound of white sugar,
One teaspoon of ammonia.

Mix the above ingredients together well; then roll out thin the dough, and

cut in narrow strips; then boil them in a pan of hot lard for one minute; then take them out, and dry, and they are ready for use.

PEACH COBBLER.

One quart of canned peaches,

One-fourth pound of white sugar,

One teaspoon of melted butter,

One teaspoon of cinnamon and mace mixed,

One table-spoon of flour,

Mix the above together well, and put in a pan two and a half inches thick lined with pie-crust; cover the same with a scollop-edge lid of pastry pie-crust. Bake in a moderate hot oven.

APPLE COBBLER.

One quart stewed tart apples,

One fourth pound of white sugar,

One teaspoon ground cinnamon,
One teaspoon of cloves, mace, and
allspice mixed,

One teaspoon of melted butter,

One teaspoon of flour,

One lemon, the juice only.

Mix the above together well; then put in pan with pastry lining, cover the same with pie crust dough with scallop edge. Bake in a moderate hot oven.

GOLDEN FRUIT CUSTARD.

One quart of sweet milk,

Six eggs well beaten,

One-half nutmeg grated,

One fourth pound white sugar,

Two table-spoons chopped raisins,

One table-spoon chopped citron.

Mix the above ingredients together well, and drop in a custard pan with pastry lining. Bake in moderate quick oven.

GOLDEN CUSTARD.

One quart sweet milk,
Six eggs well beaten,
One teaspoon mixed spiees, cinnamon,
nutmeg and mace,
One teaspoon of essenee of vanilla.
Mix the above ingredients together
well, and then put into custard pans
with pastry linings, and bake in a mod-
erate quick oven.

RICE CUSTARDS.

One quart of boiled rice,
One pint of sweet milk,
Three eggs well beaten,
One-fourth pound of white sugar,
One-fourth pound chopped raisins,
One-half nutmeg grated.

Mix the above ingredients together
well, and put in custard pans with pastry
lining, and bake in moderate quick oven.

LEMON CRACKERS.

Forty-nine pounds of flour,
Twenty pounds of A coffee, and extra
C sugar mixed,
Six pounds of lard,
One-half pound of ammonia,
One and a half gallons of water,
One and a half ounces of lemon oil.
Mix well and cut out on cracker
machine, and bake in a very quick oven.

PATENT CREAM CRACKERS.

Forty-nine pounds of flour,
Two gallons of eggs beaten well,
One and a half pounds of lard,
Four and a half ounces of ammonia,
One-half gallon of water.
Mix the above ingredients together
well, and break the dough on a cracker
machine; and cut them out on the cracker
machine, and boil them in boiling water

for three minutes, and dry and bake in moderate slow oven fifteen minutes, and they are done.

SUGAR CRACKERS.

Six pounds of flour.

One and a half pounds of butter,

Three pounds of brown sugar,

Three pints of water,

One and a half ounces of ammonia.

Mix the above ingredients together well; break well on cracker machine, and cut in small square crackers; put in pan, and bake in slow oven.

BUTTER CRACKERS.

Fifty pounds of flour,

Six pounds of lard

One-half pound of salt,

One and a fourth gallons of water.

Mix the above ingredients together well, and cut on a cracker machine, and bake in a moderate quick oven.

JELLY CAKES.

One and an eighth pounds white sugar,
One and three fourths pounds of flour,
Nine ounces of fresh butter,
One pint of sweet milk,
Six eggs well beaten,
One table-spoon of ammonia.

Mix the above ingredients together well; bake in jelly cake pans in a moderate slow oven. When done, spread jelly on top of each one; then put three cakes together, and spread on the top grated cocoanut and sugar in equal quantities. The above mixture makes eighteen small jelly cakes.

SUGAR CAKES.

One and a half pounds of white sugar,
One pound of butter,
Three and a half pounds of flour,
Seven eggs well beaten,

One half pint of water,

One table-spoon of ammonia.

Mix the above mixture together well; then roll out in sheet, and cut in eakes, and put in pans, and bake in a moderate quick oven. These are penny eakes.

GINGER CAKES.

One-half gallon of New Orleans molasses,

One-half pound of lard,

Four pounds of flour,

One pint of sweet milk,

One table spoon of soda.

Mix the above mixture together and cut in cakes, and put in pans, and bake in moderate quick oven. These are penny cakes.

DROP CAKES.

Two pounds of pulverized sugar,
One pound of butter,
Two and a half pounds of flour,
Sixteen eggs well beaten,
One ounce of water,
One teaspoon of saleratus.

Mix these ingredients together well; then drop, in greased pan, the size of a walnut, and bake in moderate hot oven. These are penny cakes.

SPONGE CAKES.

One pound of pulverized white sugar,
One pound of flour,
Twelve eggs well beaten.
One teaspoon of ammonia.

Mix the sugar and eggs together well; then add the flour and ammonia, and drop in sponge-cake pans, and bake in moderate slow oven. These are penny cakes.

SCOTCH CAKES.

One pound of brown sugar,
One-half pound of butter,
One-half pound of English currants.
One and a half pounds of flour,
Eight eggs well beaten,
One teaspoon of ammonia.

Mix the sugar and butter together first; then add the eggs, currants and ammonia, leaving the flour for the last thing. Drop on pans the size of a walnut, and bake in moderate quick oven. These are penny cakes.

JUMBLE CAKES.

One pint of sweet milk,
Two pounds of white sugar,
Two pounds of butter,
Three pounds of flour,
Nine eggs well beaten,
One teaspoon of ammonia.
Mix the above ingredients together,

then squeeze through jumble machine or canvas funnel on a greased pan; then bake in moderate quick oven. These are penny cakes.

FANCY CAKES.

Two pounds of white sugar,

One pound of butter,

Three pounds of flour,

Fourteen eggs well beaten,

One and a half pints of water,

One table-spoon of ammonia.

Mix the above ingredients together; then put into cup pans, and bake in a moderate quick oven. These are penny cakes.

WHITE CAKE.

One quart of whites of eggs,

Two and a half pounds of pulvcrized sugar,

Two pounds of butter,

Two and three-fourths pounds of flour,

One teaspoon of ammonia,

One teaspoon of lemon essence.

Mix the above ingredients together; then drop into pound-cake pan, and bake in moderate slow oven.

POUND CAKE.

Two pounds of white sugar,

Two pounds of butter,

Two pounds of flour,

Twenty eggs well beaten,

One teaspoon of ammonia

Mix the above together well, and put into pound-cake pan, and bake in moderate slow oven.

HONEY CAKES.

One and a fourth pounds of white sugar,

Two and a fourth pounds of flour,

Ten ounces of butter,
One pint of sweet milk,
Seven eggs well beaten
One table-spoon of ammonia,
One teaspoon of lemon essence.

Mix the above together well, and drop into cup pans, and bake in a moderate slow oven; when done take each cake and spread icing upon it. These are penny cakes

CURRANT CAKE.

One pound of sugar,
One pound of butter,
One pound of flour,
One pound of English currants.
Twelve eggs well beaten,
One teaspoon of ammonia.

Mix these ingredients together; then drop in square pans, and bake in a moderate slow oven.

MARBLE CAKES.

One-half pound of white sugar,
One-half pound of butter,
One pound of flour,
Nine whites of eggs,
One teaspoon of cream tartar,
One teaspoon of soda,
One-fourth pint of sweet milk.

DARK MIXTURE.

One-half pound of brown sugar,
One-half pound of butter,
One and a half pounds of flour,
One-half pint of molasses,
One-half pint of sweet milk,
Seven yolks of eggs,
One ounce of mixed spices - cloves,
allspice, nutmeg, ginger, cinnamon, mace
and pepper

Mix the above colors separate; then
drop on pan in layers alternate black and
white. Bake in moderate slow oven.

SPICE CAKES.

One quart of New Orleans molasses,
Five eggs well beaten,
One and a half pounds of butter,
Four pounds of flour,
One quart of water,
One ounce of saleratus.
One-half ounce of allspice and ginger
mixed.

Mix these ingredients together, and drop them on a greased pan, and bake in a moderate quick oven. These are penny cakes.

SARATOGA FRUIT CAKE.

One pound of flour,
One pound of butter,
Two pounds of raisins,
Two pounds of English currants,
One-fourth pound of chopped citron,
Ten eggs well beaten,

One-half ounce of spices mixed—cinnamon, mace and nutmeg,

One wine-glass of grape wine,

One wine-glass of rice brandy.

Mix these ingredients together well, and bake in pound-cake pans in moderate slow oven. This cake will keep twelve months if kept in cool damp place and wrapped in cloth.

LONG BRANCH FRUIT CAKE.

One pound of raisins,

One pound of flour,

One-half pound of white sugar,

One-half pound of butter,

One wine-glass of grape wine,

One wine-glass of rice brandy,

One wine-glass of cold coffee,

One-half pint of New Orleans molasses,

One half ounce of cinnamon and all-spice—cloves, ginger, nutmeg and mace,

One-fourth pound of citron chopped,

One table-spoon of baking powder.

Mix the ingredients together well, and bake in pound-cake pans in a moderate slow oven. This cake will keep twelve months in a cool place wrapped in cloth.

GOLD CAKE.

One-half pound of white sugar,

One-half pound of butter,

One pound of flour,

One-half pint of sweet milk,

One teaspoon of cream tartar,

One teaspoon of soda,

Eight yolks of eggs beaten.

Mix these ingredients together, and bake in a pound-cake pan in a moderate quick oven.

SILVER CAKE.

One-half pound of sugar,

One-fourth pound of butter,

One pound of flour,
One pint of sweet milk,
Eight whites of eggs beaten,
One teaspoon of cream tartar,
One teaspoon of soda.

Mix these ingredients together, and put into pound-cake pans; to bake in a moderate slow oven.

SPONGE GINGER BREAD.

One quart of New Orleans molasses,
One quart of sweet milk,
One pound of butter,
Four pounds of flour,
Six eggs well beaten,
One-half ounce of ammonia.

Mix these ingredients together, and put into section pans; to bake in a moderate slow oven.

GRANGER CAKES.

One quart of New Orleans molasses,

One quart of water,

Two ounces of saleratus,

One ounce of ginger,

Three-fourths pound of l rd,

Four and a half pounds of flour,

Three eggs well beaten.

Mix the above ingredients together,
and drop them on pan, and bake in moderate quick oven.

LADY FINGERS

One pound of white sugar,

One pound of flour,

Twelve eggs well beaten,

One teaspoon of ammonia.

Mix the ingredients together well;
then squeeze through a canivas funnel
on a greased paper, then bake in moderate slow oven. When done put two together.

BRANDY SNAPS.

One quart of New Orleans molasses,
One pound of brown sugar,
Three-fourths pound of butter,
Two pounds of flour,
One wine-glass of Rhine wine,
One table-spoon of soda.

Mix these ingredients together, and put on greased pan, and bake in moderate slow oven.

QUEEN CITY CAKE.

One pound of sugar,
Two pounds of flour,
One-half pound of butter,
One-half pint of water,
Two eggs well beaten,
One teaspoon of ammonia.

Mix these ingredients together; then roll out the dough thin and cut in cakes, and put on pan, and bake in moderate quick oven.

LEMON SNAPS.

Ten eggs well beaten,
One-half ounce of ammonia,
One pound of butter,
Two pounds of sugar,
Three and a fourth pounds of flour,
One pint of sweet milk.

Mix these ingredients together well; then roll out the dough thin, and cut in cuttings the size of a hickory nut: then drop on greased pan and flatten them out with the palm of the hand, and bake in moderate slow oven.

GINGER SNAPS.

One quart of New Orleans molasses,
One pound of brown sugar,
One-half pound of butter,
Four pounds of flour,
One table-spoon of soda,
One table-spoon of water.

Mix the ingredients together, and roll the dough out thin and cut in cakes, and put on pans, and bake in a moderate slow oven.

PASTRY PIE CRUST.

One-half pound of butter,

One-half pound of lard,

Two pounds of flour,

One pint of water,

One teaspoon of salt

Mix the flour, lard, and salt, and water in first; then add the butter gently. *Do not mix much after adding the butter.*

COMMON PIE CRUST.

One-half pound of lard,

Three pounds of flour,

One pint of water,

One teaspoon of salt,

Mix the mixture and roll out thin.

ICE CREAM PIES.

One pint of sweet milk,

One pint of sweet cream,

Four ounces of white sugar,

Six eggs well beaten,

Two ounces of corn starch,

One-half ounce of essence of vanilla.

Mix these ingredients together, and put in deep pie-pans one inch thick with pastry lining. Bake them in moderate slow oven.

COCOANUT PIES.

One pound of white sugar,

One pint of sweet milk,

Four eggs well beaten,

One nutmeg grated,

One cocoanut grated,

One teaspoon of fresh butter,

One teaspoon of lemon essence.

Mix the ingredients together well;

then put into deep pans one inch thick
with pastry lining

TOMATO PIES.

Ten large tomatoes peeled and sliced,
One pound of white sugar,
One-fourth pound of butter,
One-half pint of water,
One table-spoon of spices—cinnamon
cloves, nutmeg and mace mixed.

Mix the ingredients together; then
put into deep pie-pans lined with pastry
pie-crust; then bake in moderate warm
oven.

GREEN APPLE PIES.

One-half gallon of tart, peeled and
sliced apples,
One-fourth pound of sugar,
Two ounces of butter,
One-fourth pint of water,

One table-spoon of mixed spices—cinnamon, nutmeg and mace.

Mix the above ingredients together; then fill into deep pie-pan lined with pastry pie-crust, make covers with scallop edges, and bake in moderate slow oven.

PEACH PIES.

One quart of canned peaches,

One-half pound of white sugar,

One-half pint of water.

Mix together these ingredients, and put into deep pie-pans one inch thick, with pastry lining, and lids with scallop edges. Bake in moderate slow oven.

MINCE PIES.

One quart of meat chopped fine,

One quart of tart apples chopped fine,

One-half pint of sweet cider,

One table-spoon of brandy,

One teaspoon of melted butter,
Two table-spoons of chopped raisins,
One table-spoon of chopped citron,
One-fourth pound of light brown sugar,
One teaspoon of cinnamon,
One teaspoon of cloves and mace mixed,
One teaspoon of salt.

Mix the ingredients together well; then fill in deep pan one inch thick with pastry lining and crust, and bake in moderate quick oven.

PUMPKIN PIES.

One quart of stewed pumpkin,
One quart of sweet milk,
One-half pound of light brown sugar,
Five eggs well beaten,
One table-spoon of cinnamon,
One table-spoon of cloves,
One table-spoon of mace.

Mix the above ingredients together; then fill in pie-pan one inch thick; use pastry pie-crust lining, and bake in moderate slow oven.

CUSTARD PIES.

One quart of sweet milk,
Six eggs well beaten,
One-fourth pound of white sugar,
One-half nutmeg grated,
One teaspoon of cinnamon,
Two table-spoons of flour.

Mix together these ingredients, and fill in deep pie-pans one inch thick with pastry linings. Bake in moderate slow oven.

CHERRY PIES

One quart of canned cherries,
One-fourth pound of white sugar,
Two table-spoons of water,
One teaspoon of melted butter,
One table-spoon of flour.

Mix the above ingredients together, and fill in deep pan one inch thick with pastry linings and top, and bake in moderate slow oven.

LEMON PIES.

Six large lemons—the juice,

One pound of white sugar,

One-half pint of water,

Two table-spoons of corn starch,

One lemon peeling cut in bits,

One table-spoon of chopped raisins.

Mix the ingredients together well, and fill in deep pans one inch thick, and line with pastry pie-crust; pastry lids with scallop edge. Bake in moderate slow oven.

OYSTER PIES.

One quart of oysters with liquor on,

Two table-spoons of butter,

Two table-spoons of sugar,

One teaspoon of ground pepper,
One teaspoon of salt,
Two table-spoons of flour.

Mix these ingredients together, and put into deep pan two inches thick with pastry linings and crusts. Bake in moderate quick oven.

CUSTARD PUDDING.

One quart of sweet milk,
Five eggs well beaten,
One-fourth pound of white sugar,
One-fourth pound of flour,
One half nutmeg grated.

Mix these ingredients together; then put into custard pan two and one-half inches thick with pastry linings. Bake in moderate slow oven.

CREAM PUDDING.

Six eggs well beaten,
One pint of sweet milk,

One pint of sweet cream,

One-half pound of flour,

One-fourth pound of white sugar,

One teaspoon of essence of vanilla.

Mix these ingredients together; then put into deep custard pans with pastry linings. Bake in moderate slow oven.

RICE PUDDING.

One quart of boiled rice,

One pint of sweet milk,

Three eggs well beaten,

One-fourth pound of white sugar,

One-fourth pound of raisins chopped,

One-half nutmeg grated.

Mix these ingredients together, and put into custard pans, and bake in moderate slow oven.

GOLDEN BREAD PUDDING.

One quart of sweet milk,

One-fourth pound of pulverized sugar,

Five eggs well beaten,
Ten slices of stale bread buttered on
one side.

Place the bread in bottom of pan
used for custard; then pour over the
mixture, and bake in a moderate slow
oven.

QUINN'S FAVORITE PUDDING.

One pint of sweet cream,
One pint of sweet milk,
Four ounces of pulverized sugar.
Six eggs well beaten,
Ten drops essence of vanilla,
Six slices of stale bread buttered on
one side.

Put bread in bottom of custard pan,
then cover with the mixture, and bake
in moderate slow oven.

SARATOGA BREAD PUDDING.

One quart of sweet milk,
Four ounces of white sugar,
Six eggs well beaten,
Two ounces of citron chopped,
Two ounces of layer raisins chopped,
Two ounces of cocoanut grated,
Sixteen slices of stale bread buttered
on one side,

Ten drops of essence of lemon.

Put the bread flat in custard pan;
then put the mixture over top, and
bake in moderate slow oven.

SILVER BREAD PUDDING.

One quart of sweet milk,
Three ounces of white sugar,
Six whites of eggs well beaten,
Ten drops of oil of rose,
Seven slices of stale bread buttered
on one side.

Put the bread flat in pan; then pour the mixture over; then bake in moderate slow oven.

WHITE PUDDING DESSERT.

One pound of flour,

One-fourth pound of white sugar,

One-fourth pound of butter,

Ten eggs well beaten.,

One pint of sweet milk,

One teaspoon of saleratus.

Mix these ingredients together, and bake in square pans in a moderate quick oven.

DIP FOR WHITE PUDDING DESSERT.

One-fourth pound of white sugar,

One fourth pound of butter,

One-fourth pound of strained honey,

One table-spoon of lemon essence,

One-fourth pint of water.

Mix these ingredients together, and

bring them to a boil on stove; then set away to cool, when ready to use.

DARK PUDDING DESSERT.

One pound of flour,

One-half pound of butter,

One-fourth pound of brown sugar,

One-half pint of sweet milk,

One teaspoon saleratus.

Mix these ingredients, and bake in square pans in moderate quick oven.

DIP FOR DARK PUDDING DESSERT.

One-fourth pound of brown sugar,

One-fourth pound of butter,

One half pint of New Orleans molasses,

One teaspoon of lemon essence.

One-fourth pint of water.

Bring these ingredients to a boil on stove; then set off to cool, when ready for use.

SWEET RUSKS.

One quart of potato yeast,

One pint of warm water,

Four pounds of flour.

Mix the above mixture and let stand two hours to raise; then add to it:

One pound of lard,

Four eggs well beaten,

One table-spoon of salt,

Two pounds of flour.

Mix the ingredients together well; then let stand two hours to raise; then make into rusks and place on a pan close together, and let raise one hour. Then bake in moderate quick oven.

LIGHT FRENCH ROLLS.

One quart of sponge dough,

Two pints of warm water,

One-half pound of lard,

One-half pound of white sugar,

Three eggs beaten,
One teaspoon of salt,
Four pounds of flour.

Mix these ingredients together; then let raise two hours; then make in rolls and put close on pan, and let raise one hour. Then bake in a moderate quick oven.

AMERICAN SANDWICHES.

One quart of sponge dough,
One-fourth pound of lard,
One quart of warm water,
Two eggs well beaten,
One teaspoon of salt,
Three pounds of flour.

Mix these ingredients together and let raise two hours; then make into round sandwiches, and put them three inches apart on pan; then let raise one hour, then bake in moderate quick oven. When done, slice in two, and put a thin

slice of fresh boiled ham between; then put together when ready for use.

WASHINGTON TARTS.

One pint of stewed tart apples,
Two table-spoons of white sugar,
One teaspoon of spices mixed—cinnamon, cloves, nutmeg and mace,
Juice of one lemon

Mix these ingredients together; then drop on tart pans lined with pastry lining without tops. Bake in moderate slow oven; when done, sprinkle white sugar over them for use.

CRANBERRY TARTS.

One pint of stewed cranberries,
One pound of white sugar,
One-fourth pound of chopped raisins.
Drop into tart pans one-half inch thick; use pastry linings without tops. Bake in moderate slow oven. When

done sprinkle over with white sugar for use.

ALMOND MACAROONS.

One pound of powdered almonds,
Two pounds of pulverized sugar,
Twelve whites of eggs beaten,
One teaspoon of essence of lemon.

Mix these ingredients together; then drop on a greased paper the size of a hickory nut; then bake in a very slow oven.

EGG KISSES.

Ten whites of eggs, well beaten,

Two pounds of pulverized white sugar.

Mix these ingredients together well; then drop on paper the size of hickory nut; then bake in very slow oven.

SPRUCE BEER.

Three pounds of white sugar,

Five gallons of water,

One pint of yeast,
Ten drops of essence of spruce,
One lemon squeezed.

Mix these ingredients together; then let stand twelve hours. When ready for use, bottle up for to keep in warm weather. This is one of the best temperance drinks in the world.

LEMON ICE CREAM

Two pounds of pulverized sugar,
One gallon of sweet milk boiled,
Twelve eggs well beaten,
One ounce of Bermuda arrow root,
One-half ounce of essence of lemon.

Mix the above together, and strain through swiss into freezer; then close up tight for freezing.

Twenty pounds of ice well broken,
One pound of coarse salt.

Freeze one-half hour, then let stand two hours for use.

CHOCOLATE ICE CREAM.

Two pounds of pulverized sugar,
One gallon of sweet milk boiled,
Six fresh eggs, well beaten,
Four ounces of chocolate steeped in
water,

One ounce of English arrow root.

Mix these ingredients together; then
strain through swiss into freezer; close
tight, and freeze.

Twenty pounds of ice, well broken,
One pound of coarse salt.

Freeze one-half hour; then set away
for use.

VANILLA ICE CREAM.

Two pounds of pulverized sugar,
One-half gallon of sweet cream,
One-half gallon of sweet milk boiled,
Twelve yelks of eggs, beaten,
Two ounces of corn starch,

One table-spoon of vanilla essence.

Mix these ingredients together, and strain through swiss into freezer, and then cover for freezing.

Twenty pounds of ice well broken,

One pound of coarse salt.

Freeze one-half hour; then set away for two hours before using.

ROSE ICE CREAM.

Two pounds of pulverized sugar,

Three quarts of sweet cream whipped,

One quart of sweet milk boiled,

Fourteen whites of eggs, well beaten,

One ounce of English arrow root,

One-half ounce of essence of rose,

Ten drops of anoline.

Mix these ingredients together; then strain them into the freezer through a swiss cloth or sieve; then cover for freezing. Use:

Twenty pounds of ice well beaten,

One pound of coarse salt.

Freeze one-half hour; then set away
for two hours, when ready for use.

STRAWBERRY ICE CREAM.

One-half gallon of sweet cream,

Three pounds of pulverized sugar,

One quart of sweet milk boiled,

One quart of strawberries strained
through swiss, free from seeds.

Eight eggs well beaten,

One ounce of arrow root.

Mix these ingredients together, and
strain through swiss into freezer; cover
tight while freezing.

Twenty pounds of ice broken fine,

One pound of coarse salt.

Freeze one-half hour: then let stand
two hours before using.

QUINN'S FAVORITE ICE CREAM

Two pounds of pulverized sugar,
One gallon of sweet cream,
Seven eggs well beaten,
One ounce of Bermuda arrow root,
One table-spoon of essence of vanilla.
One table-spoon of essence of rose oil,
Mix these ingredients together; then
strain through a swiss into the freezer,
and cover tight for freezing.

Twenty pounds of ice broken fine,
One pound of coarse salt.
Freeze one-half hour; then let stand
two hours before using.

LEMON ICE.

Twelve lemons—the juice,
Three lemons chopped fine,
One-half gallon of water,
Three pounds of pulverized sugar.
Four whites of eggs well beaten.

One table-spoon of essence of lemon.

Mix the ingredients together, and put in freezer to freeze.

Twenty pounds of ice well broken,

One pound of coarse salt.

Freeze one-half hour; then let stand two hours for use.

ORANGE ICE.

Twelve oranges--the juice,

Two oranges chopped fine,

One-half gallon of water,

Three whites of eggs well beaten,

One lemon--the juice,

Two and a half pounds of pulverized sugar.

Mix these ingredients together, and put into freezer to freeze.

Twenty pounds of broken ice,

One pound of coarse salt,

Freeze one-half hour; then let stand two hours when ready to use.

WATER ICE.

One half gallon of water,
Two pounds of white sugar,
Two lemons—the juice only.
Two oranges - the juice only,
Two whites of eggs, well beaten,
One teaspoon of essence of lemon.
Mix these ingredients together; then
put into freezer and freeze.

Twenty pounds of ice broken fine;
One pound of coarse salt.
Freeze one-half hour; then let stand
two hours before using.

LEMON DESSERT.

Six lemons – the juice only,
One pound of pulverized sugar;
Four ounces of butter,
One ounce of corn starch.
Mix these ingredients together, and
boil two minutes. Then let cool before
using.

HOP YEAST.

One bucket of water,
Two ounces of hop tea,
One ounce of sweet malt,
Three pounds of flour,
One pint of stalk yeast.

Boil the hops and water together five minutes; then strain the water into the flour and malt while hot, and stir well; then thin down until thin as milk; then put in stalk yeast, and let stand six hours for proof when ready for use.

POTATO YEAST

One gallon of boiled whole potatoes,
One pound of flour,
One pint of stalk yeast.

Scald the flour with the potatoes; then thin down with water until milk thickness; then add stalk yeast; let raise six hours for proof.

ORANGE CREAM DESSERT.

Six yolks of eggs, well beaten,
Three whites of eggs, well beaten,
One-half pound of pulverized sugar,
One-half pint of Rhine wine,
Four oranges—the juice only,
Two lemons—the juice only,
One half pint of water.

Bring this mixture to a boil; then add one teaspoon of butter, and boil three minutes; then take off and let cool for use. Add the whites of several eggs well beaten; afterward put in glasses on the table for use.

THE SNOW WHITE DESSERT.

Six whites of eggs, well beaten,
One-fourth pound of pulverized white sugar,
One-half wine-glass of sweet wine,
One pint of thick sweet cream.

Mix these ingredients together, and let stand ten minutes for use.

ALMOND CUSTARD DESSERT.

One-fourth pound of almonds blanched and powdered,

One quart of sweet milk,

Four pounds of pulverized white sugar,

Six eggs, well beaten,

One table-spoon of essence of lemon.

Mix these ingredients together, and bring them to a boil five minutes; then take it off the fire, and stir until luke-warm; then turn into cups or molds for use.

Just before setting on the table cover them with whites of eggs, well beaten.

CRAB APPLE PRESERVES.

One gallon of Siberian crab apples whole,

Two pounds of loaf sugar,
One pint of sweet cider,
One pint of water.

Boil the sugar, cider, water, ten minutes; then add the crab apples; simmer then until done. Then place the apples carefully into jars or glasses, and reduce the syrup down until quite thick; then pour over the apples while hot; cover the jars well, and set away in a dry place.

AMERICAN APPLE PRESERVES.

One gallon of apples whole,
Two pounds of pulverized white sugar.

Place the apples into wide-mouth jars, and sprinkle the sugar upon them, and then cork up the jars, and turn them up-side down into a vessel of cold water; then bring the water to a gentle boiling; permit them to simmer for two hours; then take the jars out, and turn them right-side up, and resin the cork for keeping.

QUINCE PRESERVES.

One gallon of quinces pared and quartered,

Two pounds of loaf sugar,

One-half gallon of water.

Boil these ingredients together fifteen minutes; then place them in a jar; let stand twelve hours; then pour over the syrup into a vessel, and boil it ten minutes; then pour it over the quinces again while hot; then let stand twelve hours more, and pour out the syrup again, and boil it until it is real thick; then pour it over the quinces again; then cover the jar well, and set it away in a cool dry place

TOMATO PRESERVES

One gallon of pear tomatoes whole,

Two pounds of loaf sugar,

One pint of water.

Make a syrup of the sugar and water, and let it get cold; then pour it over the tomatoes; then simmer altogether for two hours; then pour in jar to cool; let stand twelve hours; then pour off the syrup, and boil it until it becomes thick; then pour it back over the tomatoes, and cover it over well; set away in cool and dry place.

PEACH PRESERVES.

One gallon of cling peaches pared,
Two pounds of white sugar,
One pint of water.

Make a syrup of the sugar and water, pour over the peaches while hot; then bring altogether to a boil for two hours: then place into stone jar, and let stand fifteen hours; then pour off the syrup, and boil it until it becomes thick; then pour it over the peaches while hot; then cover over well, and set away in cool place for use.

PLUM PRESERVES.

One gallon of damson plums,
Three pounds of white sugar,
One quart of water.

Boil these ingredients together four hours in a porcelain-lined kettle; then place them in a stone jar; when cool, cover up tight, and set away in cool and dry place for use.

STRAWBERRY, RASPBERRY AND BLACKBERRY JELLY.

Jellies made of these fruits are similar in preparation to the following:

One gallon of berries mashed; strain them through a linen sack without squeezing the many. Add one pound of white sugar to each pint of juice; set it on the fire and boil twenty minutes; then skim it clear; then try it, and by dropping a very little into a tumbler of

cold water, if it falls to the bottom in a solid mass, it is sufficiently boiled; then take it off, and put into jelly tumblers. When cool, cover tight with lid, and set away in cool and dry place.

APPLE JELLY.

One gallon of tart apples pared and quartered,

One quart of water.

Boil the apples until done; then strain them through a linen sack without squeezing, and add one pound of white sugar to every pint of juice. Boil the sugar and juice together fifteen or twenty minutes; then skim until clear; then try it in a tumbler of cold water. If it falls to the bottom in a mass it is done; then put into jelly cups; when cool, cover and set away in cool place.

QUINCE JELLY.

One gallon of quinces pared and quartered,

One quart of water.

Boil the fruit until fairly done; then strain through linen sack without squeezing any; put one pound of sugar to each pint of juice, and boil until it becomes a thick jelly; then put into jelly cups. When cold, cover tight, and put away in cool dry place for use.

CRANBERRY, GRAPES AND Currant JELLY.

The fruits are similar in each of the above-named kinds. One gallon of fruit mashed in one pint of water; steep ten minutes over slow fire; then strain through a linen sack without squeezing; then add one pound of sugar to each pint of juice. Boil the jelly until very

thick; then put into jelly cups; when cool, cover tight, and set away in cool and dry place.

BUCKWHEAT CAKES

One quart of buckwheat flour,

One pint of lukewarm milk,

One-half pint of yeast.

Mix these ingredients; let it raise over night; then add:

One teaspoon of salt,

One-half pint of sweet milk,

One pint of buckwheat.

Then drop on a greased frying pan to bake. Use enough fat to keep it from sticking. Use immediately.

HOT BREAD FRITTERS.

One quart of stale bread soaked,

One pint of sweet milk,

Four eggs, well beaten,

One and a half pounds of flour,

One teaspoon of baking powder.

Mix well, and fry on greased lid; use while hot

INDIAN MEAL SLAP JACKS.

One quart of corn meal scalded,

One pound of white flour,

One-half pint of yeast,

One teaspoon of salt.

Mix these ingredients together, and fry on frying pan; use enough grease to keep from sticking. Eaten while hot is most desirable.

HOT CREAM FRITTERS

One-half pint of sweet cream,

One-half pint of sweet milk,

Four eggs well beaten,

Two pounds of flour.

Mix these ingredients together, and drop on greased pan. Use while hot is preferable.

WASHINGTON MUFFINS.

One quart of sweet milk,
Three eggs well beaten,
Three pounds of flour,
One-fourth pound of butter,
One teaspoon of salt,
One-half pint of yeast.

Mix the ingredients together, and let raise; then put in muffin cups, and bake in moderate quick oven.

INDIAN MEAL MUFFINS.

One pint of sweet milk,
One quart of meal scalded,
Four eggs well beaten,
One teaspoon of salt,
One table-spoon of butter,
One-half cup of yeast.

Mix these ingredients together, and let raise; then bake in quick oven.

HOT RICE FRITTERS.

One quart of boiled rice,

One quart of sweet milk,

Four eggs, well beaten,

One teaspoon of salt,

Two pounds of white flour.

Mix these ingredients together, and fry on greased pan in small cakes Use while hot.

APPLE FRITTERS.

One quart of tart apples, sliced thin,

One-half pint of water,

One lemon—the juice only,

Two table-spoons of white sugar.

Mix the above ingredients together, and let stand in bowl one-half hour.

One pint of sweet milk,

One-half pound of flour.

Make a batter of the milk and flour, then put on a greased pan a small spoonfull of the batter, and one slice of apple on each batter cake.

RASPBERRY AND BLACK-BERRY JAM.

One quart of berries, full ripe,

One pound of white sugar.

Mix these together, and let stand one hour; then put them in a porcelain kettle, and boil them gently for one-half hour, stirring them frequently. Then try it by putting very little into a tumbler of cold water, and if it appears of consistency of jelly it is done; if not, boil longer; when done, place in tumblers, and cover tight for general use.

MIXED JAMS.

Gooseberries, Rhubarb, Barberries, Apples, Damson and Bullace Plums, Cherries, Currants, Mulberries, Lemons, Grapes and Orange:

Any of the foregoing fruits in one quart of fruit to one pound of white

sugar. Boil until the jam is done, as in foregoing recipe same as for raspberry and blackberry jam; when done, place in tumblers, and cover tight for future use.

GOOD COFFEE.

One gallon of water, boiling hot,

One-half pint of good ground coffee.

Boil the water first; then add the coffee while boiling hot. Boil in a vessel — a tin one preferred. Boil the coffee one-half hour; then strain it off into a pot or urn. Keep hot for constant use.

CHOCOLATE COFFEE.

One-half gallon of water boiling hot,

One-half pint of chocolate steeped,

One-half gallon of milk boiling hot.

Boil these ingredients together twenty minutes; then ready for use.

BLANC MANGE.

One ounce of white isinglass,

One quart of sweet milk.

Boil gently for some minutes till the isinglass dissolves; put in three table-spoons of white sugar, one stick of cinnamon; then boil it five minutes, constantly stirring it; then put into molds, and set away for use. Sprinkle red sugar on each mold before going on table.

TOMATO CATSUP.

One-half bushel of ripe tomatoes, peeled, boiled and mashed through sieve,

One quart of cedar vinegar,

Two ounces of cinnamon, and two ounces of cloves put into a sack and boil,

One-half teacup of salt,

Three teacups of white sugar,

One teaspoon of cayenne pepper,
One teaspoon of black pepper.
Boil these ingredients together until
it becomes thick and done.

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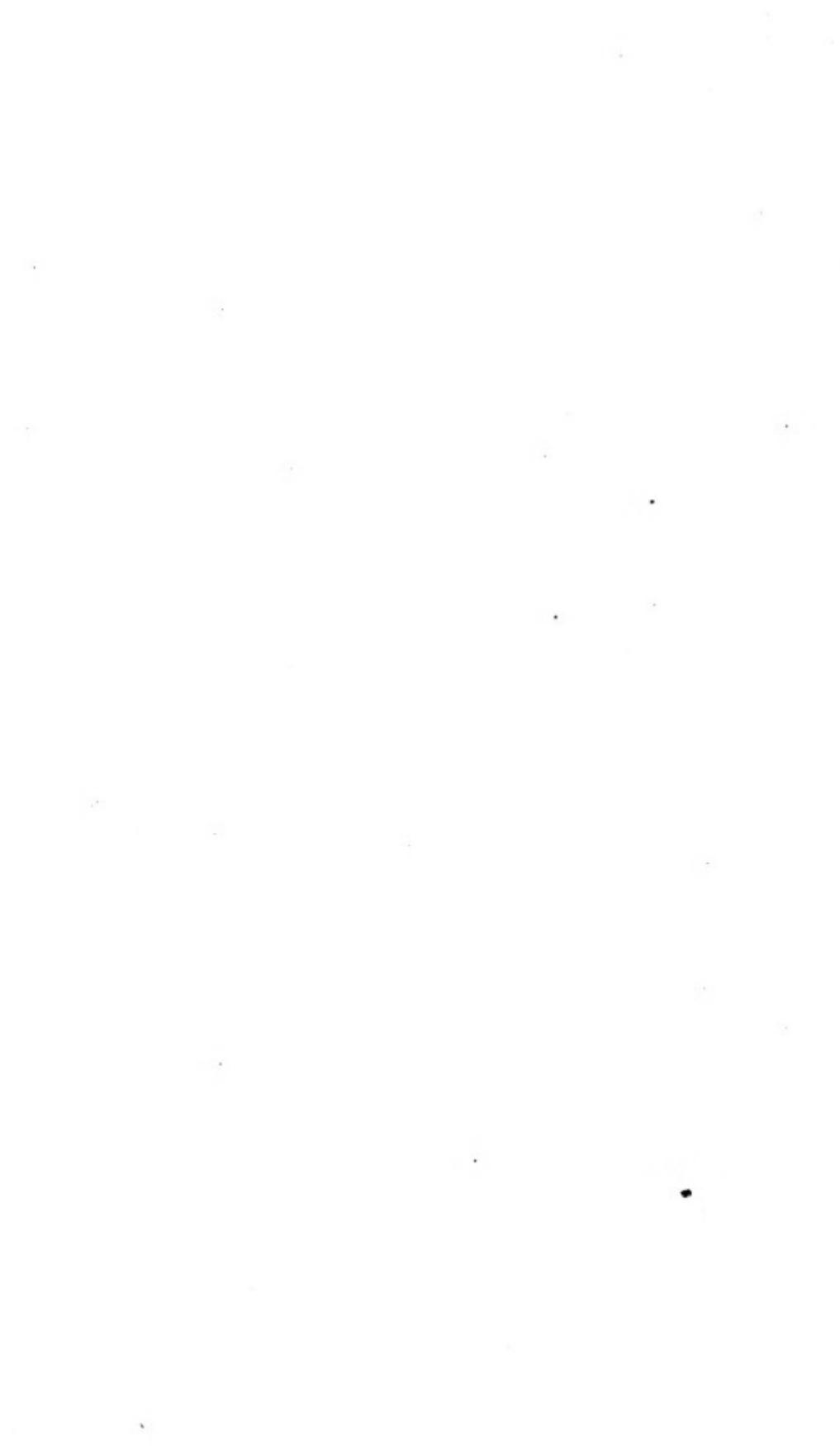
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